



## **Slow Cooked Sweet Mustard Brats**

**A super, Super Bowl appetizer!**

### **Ingredients:**

- **2 cups mustard**
- **1/2 cup molasses**
- **1/2 cup cider vinegar**
- **1/4 cup honey**
- **2 tablespoons oil**
- **1/2 teaspoon powdered oregano**
- **1/2 teaspoon powdered thyme**
- **1/2 teaspoon ground black pepper**
- **1/2 teaspoon cayenne**
- **1/2 teaspoon Worstershire sauce**
- **2 lbs Pork & Greens brats**

### **Preparation:**

**Cut brat links into 1/2 inch slices, then brown in skillet till well cooked. Place on paper towel. Mustard sauce prep - combine dry ingredients in a saucepan. Add enough vinegar to make a mixable paste. Mix well. Place over high heat and add remaining ingredients. Bring to a boil, stirring constantly. Reduce heat and simmer for 10 minutes, stirring occasionally. Put brat slices and mustard sauce in crock pot, cook on low setting, stirring occasionally. Cook for minimum of 1 hour in crock pot, longer is better.**